

## Models

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|--------|---------------------------------------|-----------|-----------------------------------|
| • KH-2 | 2 food wells with heated understorage | • KH-2-NU | 2 food wells without understorage |
| • KH-3 | 3 food wells with heated understorage | • KH-3-NU | 3 food wells without understorage |
| • KH-4 | 4 food wells with heated understorage | • KH-4-NU | 4 food wells without understorage |
| • KH-5 | 5 food wells with heated understorage | • KH-5-NU | 5 food wells without understorage |
| • KH-6 | 6 food wells with heated understorage | • KH-6-NU | 6 food wells without understorage |



**Model KH-3**  
shown with optional tray slide and  
glass front counter protector

## Standard Features

- One piece, molded fiberglass pylon (base), fully rounded corners, permanent color
- All corners and center sides reinforced with bracing, laminated into the fiberglass
- Full NSF and UL Certification
- Fire Code rating on fiberglass, laminate, canopy materials
- 14-gauge tops
- All units are standard on 5" diameter polyurethane swivel casters for easy cleaning
- Caster mounting plates laminated into base
- Easy to use stainless steel interlock system is optional on base and tray slides
- Enclosed bases for sanitation
- A maximum 10' long cord and plug are supplied standard
- KH units have heated under storage compartment, provided with removable pan slides. KH-NU units have enclosed bases with no under storage
- Electrical connections are 60 hertz, single phase
- Top has two to six electrically heated die stamped stainless steel hot food warmers. Each warmer accommodates one 12" x 20" x 6" pan
- Counter heights available from 28" to 36" in 2" increments
- Choose from 25 standard fiberglass colors, custom colors are also available
- Add eye catching decal packages or bright canopies to create a distinctive look
- Easy access panel for quick replacement of heating element
- Contact Delfield for a Shelleyglas color chart or visit [www.delfield.com](http://www.delfield.com)
- One year parts and 90 day labor standard warranty

## Options & Accessories

- 12" (30.5cm) wide stainless steel fold-down tray slide
- 10" (25.4cm) wide three-bar fold-down tray slide
- 10" (25.4cm) wide composite fold-down cutting boards
- 10" (25.4cm) wide stainless steel fold-down work shelf
- Line-up interlock device
- Glass-front counter protector
- Two tier display with glass shelves and sneeze guards
- Dual service two tier display with sneeze guards
- Three tier display with glass shelves and sneeze guards
- 12" (30.5cm) wide 18-gauge stainless steel overself
- Single or double service flip-up sneeze guard
- \*Incandescent light fixtures
- \*Radiant or bullet style heat lamps
- Open understorage with shelf (KH-NU Series only)
- \*120V/60Hz/1ø, 10 amp convenience outlet with breaker
- Drains from food wells, plumbed to common valve
- Single dry insert with doors (KH-NU Series only)
- Double dry insert with doors (KH-NU Series only)
- Stainless steel trim strips
- 14" x 30" (35.6cm x 76.2cm) stainless steel end drop shelf
- Molded fiberglass trim strips
- 6" (15.2cm) high adjustable stainless steel legs in lieu of casters
- Three-phase electrical\*
- \*Inclusion of these options will alter the electrical specifications of unit.

## Specifications

**Exterior Body** is seamless, one-piece molded fiberglass, having perfectly smooth exterior surface with all corners fully rounded. The fiberglass reinforced polyester (F.R.P.) is molded with permanent color. Stress points are internally reinforced.

**Exterior top** is constructed of 14-gauge stainless steel, welded, ground and polished into one integral unit. Top is fabricated with square exterior corners. Top has two to six electrically heated, recessed, die-stamped stainless steel hot food warmers. Each warmer accommodates one 12.75" x 20.75" x 6" (32.4cm x 52.7cm x 15.2cm) pan.

**Heated food warmers** are constructed of die-stamped stainless steel. Heated food warmers are insulated on bottom. Each heated food warmer is individually equipped with a heated element rated at 1000 watts for 120 volt or 208/230 volt, 60 hertz, single phase service and wired to an adjustable control switch and indicator light in the control panel. Heated food warmers are interwired to a minimum 10' (3m) long cord with a grounded plug for 120 volt or 208/230 volt, 60 hertz, single phase electrical service.

**Casters:** Unit is mounted on 5" (12.7cm) diameter swivel casters with non-marking polyolefin tires and plate brakes. Overall height of caster assembly is 6.00" (15.2cm).

### The following applies to KH Series only:

All KH models have a one door heated compartment. Compartment is constructed of 22-gauge stainless steel, is insulated with a minimum of 2" (5.1cm) insulation and is provided with removable 16-gauge pan slides. KH-2 comes with a single capacity heated compartment; compartment holds four 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. KH-3, KH-4, KH-5 and KH-6 units come with double capacity (single door) heated compartment with a center partition; compartment holds eight 12.75" x 20.75" x 2.5" (32.4cm x 52.7cm, x 6.4cm) pans. With the center partition removed the double capacity compartment can hold four 18" x 26" (45.7cm x 66cm) sheet pans. The internally mounted heating element is rated at 890 watts, has a louvered protective cover and is wired to a temperature control thermostat and indicator light in the stainless steel control panel. Doors are built with double-wall construction, with gaskets and stainless steel front panel.



